United States Army

Culinary Arts Program

Update

AGENDA

- Ready, Steady, Cook – “30 Minute hot food skills challenge”
- Culinary Program Overview
  - AR 30-22
  - Advanced Culinary Skills Course
  - Enlisted Aide Training Course
- Annual Culinary Competition
  - Timelines
  - Participation
  - Changes
- United States Army Culinary Arts Team
  - Selection
  - Events/Achievements
- Closing/”Crowning the Hot Food Winner”

Ready, Steady, Cook

- Audience participation
  - Woodland Cammo Team
  - Desert Cammo Team
- Mystery Ingredient
  - 2 Proteins
  - Common Pantry
- 30 Minutes
  - As many dishes as possible
- Authorized Assistant
  - USACAT Team Member
  - Army Senior Chef of the Year
- Winner determined by audience

READY!

STEADY!

COOK!

Why have a Culinary Program?

- AR 30-22
- To promote growth in the culinary profession with special attention to the tenets of modern culinary development—ability, practicality, nutrition, workmanship, economy, presentation, creativity, and concept.
- To continually raise the standards of culinary excellence and professionalism in Army food service training to the soldier.
- To provide recognition for excellence in culinary skills.
- To provide an incentive for competitive programs of MACOMs in food service. Recognition is in the form of certificates, medallions, engraved plaques, and trophies.
- Program includes advanced culinary training, Enlisted Aide Training, the annual culinary competition and the United States Army Culinary Arts Team

Advanced Culinary Skills Course

- 4 Weeks intense Culinary Training
  - All Services
  - Coast Guard and Army Instructors
- Hors d'oeuvres, Appetizers
- Dessert preparation
- Sauces, Soups, Salads
- Menu and wine education
- Course Meals
  - Culmination of training
  - 6-7 Courses
  - 20 Guests

Enlisted Aide Training Course

- Task: Assess the Army's Enlisted Aide Program, including the extent to which Enlisted Aides need formal training in key functional duties.
- Purpose: Develop a formal, standardized training program that prepares Enlisted Aides for service in a General Officer's residence
- Result:
  - 2 Weeks Class (Prerequisite is ACSTC)
  - Formal guidance on do's and don'ts for EAs
  - Develop a General Officer Handbook
  - Develop a GO spouses handbook and DVD
  - Assist with the Enlisted Aide of the Year Competition

Annual Culinary Competition

(Timelines)

- 1 December 05 – Rules are published
- 31 January 06 – Team packets should be at

  Ft. Lee
- 13 Feb 06 – All Rations lists submitted
- 3 Mar 06 – Teams arrive at Ft. Lee
- 4 Mar 06 – Team managers meeting
- 5-17 Mar 06 - Competition

Culinary Show Participation

(2005)

- American Culinary Federation standards / ACF
- 200 Competitors and 15 teams
- Installation of the Year
  - Korea
- 14 categories for IOY qualifying
- Chef of Year / JR Chef of Year / Field Cooking
- PBS / Food Network / Media / CG Involvement
- Culinary Knowledge Bowl / Skill Development
- Better Trained Soldiers / Quality Food Focus

2006 Culinary Show Changes

- Rations – Continue to work “just in time supply”
- Contemporary Categories
  - Reduce equipment on stations
- Field Competition
  - Mystery Basket
  - ACF Sanctioned/Medals
- Junior Skills competition – Replace Current Student K/P category
- Knowledge Bowl
  - Encourage CD study guide
  - Proctored pastry exam
- Field House
  - Work Tables
  - Possible vendor participation/celebrity judging

USACAT – Selection

- USACAT is selected:
  - Every two years
  - During Culinary Competition
- Written Exam
- Practical “hot food” cooking tryout
- Requires command support
- Motivated soldiers/positive attitudes
- Available to all active Army Soldiers
  - Fair and equitable
  - Everyone tries out
  - no “grandfather clause” for active members

USACAT – Events/Achievements

- Compete nationally and Internationally
- 2004 Culinary Olympics, Erfurt Germany:
  - Gold Medal Hot and Cold Food Categories
  - 33 Medals overall
- 2005 Schedule:
  - July 17-26 – Culinary Training, Ft. Lee, VA
  - July 27- Aug 3rd San Antonio for ACF Convention
  - Aug 15-19, Culinary Training at the CIA, New York
  - Oct 31-Nov 4 Junior Skills, England

Program POCs

- CW3 David Longstaff – Program Manager, USACAT Manager, 804-734-3274, david.j.longstaff@lee.army.mil
- SGM Jamey Ryan, Enlisted Aide Training Course Director, 804-734-5695, Michael.J.Ryan@lee.army.mil
- SFC Stacy Jordan – Advanced Culinary Skills Course Director, 804-734-3295 stacy.y.jordan@lee.army.mil
- Senior Chief Tim Strozier – Coast Guard Instructor, 804-734-3295, Timothy.o.strozier@lee.army.mil

Closing

And the Winner is?

QUESTIONS?